

# SWEET BASIL Culinary Center

SUMMER 2024

~ JULY ~ AUGUST ~ SEPTEMBER ~

Our store and cooking school are located at  
**8900 E. Pinnacle Peak Road in La Mirada Shopping Center**,  
 on the northeast corner of Pinnacle Peak & Pima Roads.  
 Since moving here, we've met so many wonderful people  
 and have made many, many new friends!  
 We've had lots of great cooking classes and we're having so  
 much fun! Cooking and shopping go hand in hand and we look  
 forward to many more days of culinary fun this summer.  
 We hope you will join us in the store & cooking school and  
 be part of the  
 Sweet Basil Culinary Experience!



## ~ THE COOKING SCHOOL ~



Our cooking school offers hands-on classes mornings,  
 afternoons and evenings. We offer 40 classes per  
 month with subjects that span the world of culinary  
 interests for the home cook.

Cooking class experiences can provide endless  
 enjoyment and exploration as a way to make cooking  
 work for you for quick and easy, as a past time or  
 simply as a way to enjoy great food!

**KIDS & TEENS COOKING CAMPS IN JULY!**

## ~ New at Sweet Basil ~

### Dino Popsicle Molds

4 stackable molds with lids,  
 handles & instructions  
 Each pop mold has a dinosaur  
 shape  
 Fill with juice & freeze for 4-6  
 hours  
 Makes mess-free frozen treats!



Palm Hill Design  
 Reusable Plastic Cups  
 With printed messages  
 18 oz cups/Set of 12



Inspire fun at your pool party!

### Avanta 8" BBQ Knife



Designed in partnership with the  
 King of Backyard BBQ, Benny  
 Kendrick, this deep rocker blade  
 allows effortless prep work & is  
 ideal for trimming meats. The  
 sharp blade is crafted from  
 German Steel with bolsters & full  
 tang.

8900 E. Pinnacle Peak Road  
 Scottsdale, AZ 85255

480-596-5628      [www.sweetbasilgourmet.com](http://www.sweetbasilgourmet.com)

## Welcome to Sweet Basil Culinary Center!

Come to our new home and discover all of the new and fun products and classes.

Join us in our beautiful kitchen!

Each class includes a copy of the recipes and a meal of the foods prepared.

You can register for a class in the store, by phone (480-596-5628)

or online at our website [www.sweetbasilgourmet.com](http://www.sweetbasilgourmet.com)

**CANCELLATION POLICY:** If you must cancel a class, with a week or more notice we can give you credit for another class up or refund the amount. Up to 72 hours before the class, we can give you credit for another class. No refunds or credit can be given for cancellations less than 72 hours before a class. There are **no refunds for Kids and Teens classes or series classes**. Credit for other classes can be given with at least 72 hours' notice for cancellations.

### Always at Sweet Basil

Complimentary gift-wrap for any purchase of \$25.00 or more.  Remember, we can ship your gifts (UPS) anywhere in the United States.  If you haven't tried our rich and flavorful Gaviña coffees, you should! And when you join the Coffee Club and purchase 10 pounds of coffee, you get the next pound free.  Our colorful Gift Baskets are great for gift giving! They combine convenience and thoughtfulness for anyone - out of town relatives and friends, business associates & colleagues, corporate gift giving - anyone who would enjoy a selection of "gifts within a gift!" They can be custom-made from just about anything in the store - including our bountiful selection of gourmet foods - or order from our pre-made selection.  Gift certificates are available in any amount online, in the store or by phone. They are good for cooking classes and store merchandise.  Knife Sharpening  Ask us about Private & Team-Building cooking classes.



### Sweet Basil Instructors

**Amy Barnes - Impeccable Pig Restaurant, Hyatt at Gainey Ranch**

**Lisa Brisch - Dinner Thyme Personal Chef Service**

**Jan D'Atri - jandatri.com, The One Minute Kitchen, Rescued Recipes in the Arizona Republic**

**Linda Martin - Anthem Country Club; Owner, Dinner Designs Catering**

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*"A recipe is a story that ends with a good meal" - Pat Conroy*

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# JULY

**PIE & TART SHOP**      **Amy Barnes**      Mon July 1 2:00 – 5:00 PM      95.00

Just ahead of the 4<sup>th</sup>, learn to make a magnificent pie or tart for your enjoyment and celebration. We'll start with a variety of crusts, and learn to mix, roll and bake. From there choose the filling you want to make and next thing we know, we have Pie & Tart perfection! Come to this fun class and enjoy a fabulous lesson! We'll make Tarte Au Camembert (French Cheese Tart); American Flag Berry Pie with Flaky Pie Crust; Mini Chorizo Quiches with Cream Cheese Pastry; Fresh Strawberry Tart with Creamy Vanilla Filling; All American Apple Pie with Buttermilk Ice Cream, and Key Lime Slab Pie with Strawberry Whipped Cream.

**SOUTHWEST BBQ**      **Amy Barnes**      Tues July 2 9:30 AM – 12:30 PM      95.00

We're taking two favorite subjects and putting them together to experience the amazing dynamics of Southwest cuisine while capturing great flavors from grilling. This combination will give us some amazingly wonderful foods. Come for our lesson of Grilled Whiskey Barbeque Pork Tenderloin Bites; Southern-Fried Chicken Breast Salad with Apples & Pecans; Cast Iron Buttermilk Biscuits with Honey Butter; Grilled Chicken Skewers with Alabama White BBQ Sauce Pan Fried Fresh Sauteed Corn with Bacon & Red Onions and Dr. Pepper, Bourbon & Bacon Baked Beans. Dessert will be Southern Brown Sugar Pie.

**GOURMET COUPLES**      **Linda Martin**      Fri July 5 6:30 – 9:30 PM      195.00 per couple

It's date night and here's a class for couples, so why not plan a special evening with your partner? Come be part of creating this great menu with a group of couples. Join us to have fun and prepare Sweet Potato Blini Amuse with Crème Fraiche, Caviar, & Chives; and Fresh Crab, Tomato, & Avocado "Tower" Salad with Balsamic Vinaigrette & Basil Oil, served with Pinot Grigio. The entrée is Char Grilled Beef Tenderloin Steak with Three Herb Chimichurri Sauce; Smoked Chili Scalloped Sweet Potatoes; Flame Cooked Asparagus with Candied Bacon, and Slow Cooked Saffron Risotto, served with Cabernet Sauvignon. Dessert will be Dark Chocolate-Bourbon Cake with Homemade Vanilla Bean Ice Cream & Salted Caramel.

**MEDITERRANEAN FINGER FOODS** **Lisa Brisch** Sat July 6 2:00 – 5:00 PM      95.00

Foods of the Med are loved for the bright flavors created with fresh, natural ingredients. They are great foods for summer with light and fresh combinations. Add a little of the Med to your culinary repertoire and join us for a fun and healthy cooking lesson. We'll make Hummus Masabacha (Chunky Chickpea Dip topped with Pine Nuts & Aleppo Pepper); Yogurt & Olive Oil Flatbreads; Pine-Nut Salad Spears; Spanakopita; Pomegranate & Orange Chicken Kebabs; Turkish Beef & Rice Meatballs (Köfte), and for dessert, Fig Phyllo Cookies.



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**KIDS COOKING CAMP Linda Martin Mon-Fri July 8 – 12 9:30 AM – 12:30 PM 475.00**

Kids ages 8 to 12, this camp is for you. If you like great food and are curious about how to cook things for yourself and your family. Each day we have a different theme to work on to learn about cooking. The best thing is we get to eat all the food we make at the end of the class! Come for a week of fun and learn to cook: **MONDAY - We Never Get Tired Of Pizza!!:** Three Cheese Pizza; Pineapple and Bacon Homemade Pizza; Italian Sausage Pizza with Fresh Made Sauce; Pepperoni & Cheese Pizza; Chicken & Fresh Tomato Pizza; Homemade Meatball Pizza, and S'mores Dessert Pizza. **TUESDAY - It's Taco Tuesday!** Roasted Corn & Cheese Quesadillas with Fresh Made Salsa; Grilled Steak Street Tacos; Taco Salad with Homemade Chips; Traditional Ground Beef Crispy Tacos; Pork Fajita Tacos; Chicken Soft Tacos and Mexican Caramel Sundaes with Homemade Ice Cream. **WEDNESDAY - In The Mood For Chinese:** Crispy Vegetable Eggrolls with Honey-mustard Dipping Sauce; Chicken Chow Mein with Crispy Noodles; Pork Fried Rice; Five Spice Roasted Pork Ribs; Orange Chili Noodles; Stir Fry Beef & Broccoli and Homemade Almond Cookies with Homemade Coconut Ice Cream. **THURSDAY - Family Spaghetti Dinner:** Perfect Tomato Bruschetta; Crispy Romaine Salad with Creamy Italian Dressing; Sunday Spaghetti with Meat Sauce and Parmesan Cheese; Baked Penne Pasta with Cream, Parmesan, & Bread Crumbs; Spinach & Ricotta Rolled Lasagna; Fresh Made Italian Bread with Sweet Butter, and Italian Sugar & Cinnamon Doughnut Bites. **FRIDAY- Cupcake Wars:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to create a theme for their cupcakes, then will bake, ice and decorate them. Teams will be awarded for the outstanding qualities of their creations.

**COOKING INA GARTEN'S BESTS Jan D'Atri Sat July 13 9:30 AM – 12:30 PM 95.00**

If you are a fan of Ina Garten, come for a lesson that brings her cooking to life! We will prepare some of her favorite recipes and discuss why her recipes are so great! Come be part of this entertaining, fun morning and Ina experience! Our lesson is Warm Spinach & Artichoke Dip with Ina's Outrageous Garlic Bread; Truffled Mac and Cheese; Crispy Chicken Parmesan with English Roasted Potatoes; Ina's Chicken Pot Pie Soup with Puff Pastry Croutons; White Chocolate English Toffee, and Ina's Favorite Chocolate Cake. We'll enjoy our lesson with Ina's favorite Cocktail: a frozen Paloma made with tequila and grapefruit juice, and lime juice.

**CHOPPED SALADS Jan D'Atri Mon July 15 2:00 – 5:00 PM 95.00**

During the summer aren't Salads some of the most satisfying meals? Come learn an array of chopped salad combos; each one with a finely chopped and themed combination of fresh ingredients. Join us for a lesson that will make great meals all summer long! Our menu is Superfood Chopped Salmon Salad with creamy Garlic Dressing; Rock the Guac Mexican Chopped Salad; The Steakhouse Chopped Salad with Bacon & Blue Cheese; Chopped BLTS Salad (Bacon, Lettuce, Tomato and Steak) with homemade Ranch Dressing; Mediterranean Main Meal Chopped Salad; Buffalo Grilled Chicken, Cucumber, Radish & Tomato Chopped Salad; Ultimate Asian Bang Bang Shrimp with Snow Peas, and The Cowboy Stetson Chopped Salad with grilled Corn and Israeli Couscous.

**MODERN THAI**                      **Amy Barnes**                      Tues July 16 9:30 AM – 12:30 PM 95.00

We can hardly get enough of Thai foods. They are so satisfying with the combination of Thai ingredients, spices and herbs. This lesson will teach how to make wonderful Thai flavors from scratch, gaining an understanding of the use of all the flavorings. Come for a fabulous lesson to learn Fresh Shrimp Spring Rolls with Peanut Sauce; Baked Thai Coconut Shrimp with Lemongrass-Avocado Dip; Chicken Pad Thai; Thai Coconut Milk Shrimp Soup; Thai Peanut Butter Chicken & Rice Noodles; Thai Basil Beef and Lemongrass Rice Salad Bowls, and Thai Iced Tea (Cha Yen).

**PASTA FOR SUMMER**                      **Jan D'Atri**                      Tues July 16 6:30 – 9:30 PM 95.00

Pasta is so satisfying! Come have fun and be part of this experience so you can enjoy these great recipes anytime! The instructor will provide a tutorial on each Pasta; and students will choose the Pasta shapes to make including Cavatelli, Orecchiette, Agnolotti, and Fettuccine. The class will also prepare Creamy Asparagus Gnocchi; Pasta Salad with Homemade Cavatelli; One Pot Pasta Wonder, and Creamy Herbed Chicken and Arugula Pasta Salad in Parmesan Cups with Homemade Orecchiette Pastia.

**TACOS, QUESADILLAS & NACHOS** **Amy Barnes** Wed July 17 9:30 AM – 12:30 PM 95.00

Aren't these foods we crave because they taste so good, and we love to eat them all the time? Learn to make them for yourself so you have them at home any time! These specialties make great dinner party foods and menu choices for gatherings. Come join in for Cajun Shrimp and Andouille Sausage Nachos; Apple Brie & Caramelized Onion Quesadillas; Tequila Grilled Skirt Steak Tacos with Sweet Corn; Potato and Chorizo Quesadillas, and Black Bean, Turkey & Sweet Potato Nachos with Jalapeno Yogurt. Dessert will be Crispy Fry Bread with Honey.

**SUMMER IN PARIS**                      **Lisa Brisch**                      Thur July 18 9:30 AM – 12:30 PM 95.00

Picture sitting at a little café enjoying the delights of Paris and its' amazing specialty foods. Bring some of this fantasy to life with a class that will teach an array of Parisian specialties. This fun lesson includes Buttered Radish Tartines; Grilled Onion, Tomato, & Arugula Salad; Chicken Dijonnaise; Salmon en Cocotte with Leeks & White Wine; Crustless Zucchini-Gryère Mini Tarts and Potato & Leek Gratin. Dessert will be Peach Tarte Tatin.

**NEW ENGLAND CLAM BAKE** **Linda Martin**                      Thur July 18 6:30 – 9:30 PM 95.00

There is nothing like the feeling of sand between your toes, the sound of the ocean, and the flavors of a great clam bake. In our kitchen we'll create a traditional clam bake (minus the sand) and enjoy all the great flavors that make it a party and amazing feast! Come have fun and explore our lesson of Bruschetta Appetizer with Grilled Corn, Fresh Tomato, & Smoked Paprika; Cool Tomato & Cucumber Salad; Stove Top New England-Style Clambake with Potatoes, Corn, Shrimp, Clams, & Sausage; Flakey Buttermilk Biscuits with Burnt Onion Butter; Corn & Cod Chowder with Potatoes & Fresh Thyme, and Creamy Coleslaw. Dessert will be Strawberry-Rhubarb Crisp with Vanilla Ice Cream.



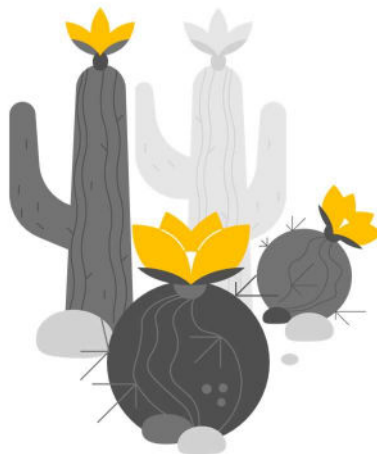
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**LUNCH & LEARN**      **Amy Barnes**      Fri July 19 12:00 Noon – 1:00 PM      50.00  
You're in for a treat when you sign up for this fun DEMONSTRATION with a summertime menu. Our lesson will be a delicious lunch and great addition to your summertime menus. Come learn and enjoy a lunch of Cast Iron Sauteed Chipotle Turkey Breast with Charred Corn Salsa served with Mashed Yukon Potatoes with Green Chiles & Cheddar. Dessert will be Banana Brûlée Fool.

**GOURMET COUPLES**      **Linda Martin**      Fri July 19 6:30 – 9:30 PM 195.00 per couple  
Date night can be tonight! Invite your partner to share a culinary experience, where as a team you'll be part of preparing a three course gourmet meal. This lovely menu is one you can use for your own entertaining needs. Come for a fun evening to learn Baked Brie En Croute with Caramelized Shallots Amuse, and Butter Lettuce Salad with Toasted Walnuts & Creamy Italian Dressing, served with Prosecco. The entrée is Pan Roasted Salmon with Sautéed Shrimp & Martini-Butter Sauce; Petite Baked Potatoes with Crème Fraiche & Chives; Oven Roasted Zucchini & Tomatoes with Garlic, Olive Oil, & Fresh Herbs, and Tequila Glazed Fresh Carrots, served with Sauvignon Blanc. Dessert will be Cinnamon-Apple Crisp with Homemade Vanilla Ice Cream & Whiskey-Caramel Sauce.

**NO BAKE DESSERTS**      **Jan D'Atri**      Sat July 20 9:30 AM – 12:30 PM      95.00  
These desserts are treasures of pure pleasure and enjoyment. No baking means they are perfect summertime treats! Come for a cool, delicious lesson and fun morning making No Bake Eclair Cake; Rice Krispies "Watermelon" Slices; No Bake Mocha Cheesecake; Poppy Cock (Gourmet Caramel Corn); Lemon Syllabub (Fluffy Mouse Parfait); Salted Caramel & Cashew Truffles; Authentic Sicilian Cannoli, and No Bake Key Lime Pie.

**RICE PAPER MAGIC**      **Lisa Brisch**      Sat July 20 2:00 – 5:00 PM      95.00  
This lesson on Vietnamese cuisine teaches about the key elements of preparing these foods. The class explores the complex flavors made with a few simple ingredients – herbs, vegetables and proteins. Join us for an amazing culinary experience to learn Meatball & Watercress Soup (Canh); Rice Noodles with Lemongrass Shrimp; Vietnamese Chicken Curry; Glazed Salmon with Chili-Basil Sauce; Charred Green Beans with Scallion Sauce and Crispy Sweet Potato Pancake Lettuce Wraps. We'll make a Vietnamese Coffee Cake for dessert. Yum!



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**KIDS COOKING CAMP Amy Barnes** Mon-Fri July 22-26 9:30 AM – 12:30 PM 475.00  
Kids, if you are ages 8 to 12 and like to cook, this cooking camp is for you! Each day offers a fun lesson on a different cuisine with foods that you can make on your own. Come experience it all as you dig in and cook some really great food. Our lessons are: **MONDAY - Family Dinners:** Baked Tortilla Chip Crusted Chicken Tenders with Salsa Dip; Mini Italian Meatball Subs; Aussie Sausage in Puff Pastry Rolls; Sloppy Joe Sliders; Crispy Sauteed Zucchini and Parmesan Pancakes with Sour Cream; Sesame Turkey Ramen Noodle Salad Cups, and The Best Ever Carrot Cake Cupcakes with Cream Cheese Frosting. **TUESDAY – Southwest Favorites:** Fiesta Beef & Refried Beans Taco Cups; Baked Mexican Cheese Dip with Homemade Tortilla Chips; Chicken Enchilada Tortilla Roll Ups; Pan Fried Beef Quesadillas; Three Cheese & Corn stuffed Jalapenos; Bacon wrapped Brown Sugar Chicken Bites, and Mexican Hot Cocoa Cupcakes with Chocolate Buttercream Frosting. **WEDNESDAY – Breakfast Beauties:** Bacon Pancake Dippers; Baked Oatmeal & Banana Cups; Raspberry Cream Cheese Pinwheel Pastries; Giant Sheet pan Chocolate Chip Pancake; Sausage and Egg Breakfast Tacos with fresh Salsa; Sour Cream Coffee Cake; Muffins with Streusel, and Cinnamon Challah Bread French Toast. **THURSDAY – Fave Snack Foods:** Hand Stretched Mini Cheese Pizzas & Toppings; Baked Cheddar Coated Chicken Strips and Herb Dip; Muffin-Tin Cheese Lasagnas Cups & Cream Cheese Wonton Cups; Homemade Buttery Soft Pretzel Bites with Warm Cheese Sauce; Cheeseburger Quesadillas; Popcorn Balls with Marshmallows & Sprinkles, and Homemade Fudge topped with Mini M&M's. **FRIDAY – Asian Delights:** Pan Fried Chicken Pot Stickers; Baked Cream Cheese Wontons with Sweet and Sour Sauce; Asian Baked Meatballs with Sesame Noodles; Teriyaki Chicken Wings; Chicken Egg Roll Cups; Chinese Almond Cookies, and Crispy Banana Dessert Egg Rolls.

**TEENS COOKING CAMP Lisa Brisch** Mon-Fri July 22-26 2:00 – 5:00 PM 475.00  
If you are a teen, ages 13 to 17 and like to cook, come learn about a variety of cuisines. This series will give you a hands on cooking experience, with a new theme each day. Each topic will introduce you to a method, technique, and presentation that expands your culinary knowledge. Each class ends with a meal of the foods prepared. Our lessons are **MONDAY – The Best Breakfast:** Texas Breakfast Tacos with Potatoes; Swedish Pancakes; Chocolate Waffles; Crunchy French Toast; Candied Bacon; Blueberry Muffins, and Breakfast Banana Split. **TUESDAY – International Cuisine:** Cheese Enchiladas; Chinese Chicken Lettuce Wraps; Korean Beef; Creamy Broccoli-Parmesan Fettuccine; Thai-Style Chicken Salad with Mango; Chicken Tikka Masala, and Chocolate Chunk Financiers. **WEDNESDAY – Pasta & Pizza:** Pineapple & Bacon French Bread Pizza; Spaghetti Pie; Baked Manicotti with Meat Sauce; Taco Pizza; Homemade Pasta with Garlic, Olive Oil, & Spicy Breadcrumbs; Bacon, Ranch, & Chicken Mac & Cheese, and Malaysian Chicken Pizza. **THURSDAY – Ultimate Snacks:** Buffalo Chicken Dip with Celery & Carrots; Deviled Eggs; Browned Butter Chai Spice Rice Krispies Treats; Cheesy Jalapeno Bacon Cornbread; Chocolate Chip Zucchini Banana Bread; Black Bean, Corn, & Poblano Quesadillas, and Cinnamon-Malt Popcorn. **FRIDAY – Sweet Treats:** Chocolate Cream Pie in a Jar; Strawberry Sorbet; Avocado Shake; Seven Layer Bars; Chocolate Chunk Brownies; Tiramisu Mousse, and Oatmeal Lace Cookies.

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**GOURMET COUPLES**      **Linda Martin**      Fri July 26 6:30 – 9:30 PM 195.00 per couple

This class offers the opportunity for a fun shared culinary experience! Invite your partner to join you and be part of a group of couples preparing a three course gourmet meal. Enjoy a lesson teaching preparation of each dish starting from scratch. When the meal is ready it will be served with a sampling of wines. We'll learn Walnut Pesto & Goat Cheese with Fresh Avocado on Grilled Crostini Amuse, and Salad of Shaved Fennel, Baby Arugula, & Shaved Asiago Cheese with Dijon Vinaigrette, served with Sauvignon Blanc. The entrée will be Flame Charred Flat Iron Steak with Red Wine Pan Sauce; Crispy Bacon Fried Rice; Grilled Fresh Vegetables with Orange-Chipotle Dressing and Pan Seared Fresh Broccolini & Toasted Garlic, served with Cabernet Sauvignon. Dessert will be Rustic Fresh Blueberry & Raspberry Tart with Vanilla Crème Anglaise.

**SUMMER IN VENICE**      **Jan D'Atri**      Sat July 27 2:00 – 5:00 PM 95.00

If you love Italian food, come learn about the specialties of Venetian cuisine. The lesson is focused on a delicious array of Pasta and Seafood, and draws from the ingredients found in the Veneto region. Treat yourself to an amazing Venetian culinary experience and learn Deep Fried Calamari; Grilled Peach and Homemade Mozzarella Salad with Arugula; Momma's Exquisite Gnocchi; Risotto with Fontina Cheese Fondue; Homemade Cavatelli Pasta Salad; Chicken Piccata; Torta Montovana Mini Cakes (Lemony Cake with Toasted Almonds), and Homemade Ice Cream and Prosecco Lemon Sorbet Fizz.



**KIDS COOKING CAMP**      **Jan D'Atri**      Mon-Fri July 29-Aug 2 9:30 AM – 12:30 PM 475.00

Kids, (ages 8 to 12), want to come have some fun and learn a lot about how to cook lots of great foods for yourself and your family? Come join us for a week of cooking and learn how to make everything from scratch! Our lessons have a new theme each day! Come and join us for **MONDAY - Breakfast Beauties:** Picture Perfect Sheet Pan Breakfast; Angel Food French Toast; Cheesy Bacon Breakfast Casserole; Hash Brown, Bacon & Gruyere Souffle with Cheese Sauce; Gluten Free Blueberry-Lemon-Oatmeal Muffins; Biscuits and Gravy, and Granola Crusted Fruit Tart. **TUESDAY: Finger Lickin' Good Foods:** Homemade Flatbread with Grilled Chicken, Bacon and Melted Cheese; Best Ever Bite Sized Veggie Salad; Chicken Parmesan Bites with Dipping Sauce; Taco Dip with Homemade Pita Chips; Grilled Shrimp with Cilantro Lime Dressing; Homemade (Spaghetti and Cavatelli) Pasta with Butter and Parmesan, and Chocolate Avocado Cake with Chocolate Avocado Ice Cream. **WEDNESDAY - Italian Faves:** Homemade Spaghetti with a Pasta Machine; Best Ever Meatballs; Light & Fluffy Ricotta Pancakes with Butter and Maple Syrup; Italian Rice Balls with Marinara Sauce; Mini Pizza Bowls; Melt in your Mouth Italian Chicken Thighs, and Italian Donut Holes with Powdered Sugar in a Waffle Cone Cup. **THURSDAY - Mexican Munches:** - Chicken Taco Salad in Mini Homemade Taco Bowls; Beef Taquitos; Waffle Iron Cheesy Quesadillas; Best Ever Nachos; Green Chile Enchiladas; Easy Queso Dip with Tortilla Chips, and Mexican Lime Shortbread Cookies. **FRIDAY - Fun Foods:** Broccoli Tater Tots with Homemade Dipping Sauce; Waffle Iron Ham and Cheese with Maple Butter; Maple Coated Cheese Toasts; Mini Mac and Cheese Bites; Turkey Sloppy Joe Sliders; Soft and Yummy Sugar Cookies, and freshly made Orange Julius.

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**SUMMER SURF & TURF**     **Amy Barnes**     Tues July 30 6:30 -9:30 PM     95.00

This classic combo can be the reason for a special gathering or the choice for a celebratory meal! The Steak and Shrimp entrée is matched with side dishes that compliments their flavors. Come to this fun party and learn so you can make it your own. Our lesson is Spinach & Sauteed Mushroom Salad with Fried Goat Cheese and Hot Bacon Dressing; Sauteed Rib-Eye Steaks with Mustard Parmesan Crust; Spaghetti with Zucchini and Garlic; Perfect Oven Baked Shrimp Scampi; Air Fryer Marinated Mushrooms, and Skillet Beer Bread. Dessert will be Rich Chocolate Creme Brûlée.



## 🌿 AUGUST 🌿

**TUSCAN SUMMER**     **Linda Martin**     Thur Aug 1 6:30 – 9:30 PM     95.00

Come for an evening of Tuscan culinary fun and learn this classic Tuscan summertime menu. It will have you feeling like you dropped in to a Tuscan villa to experience the magical foods from the region! Join us for Shaved Fennel & Orange Salad with Toasted Walnuts, Olives, & Citrus-Honey Dressing; Fresh Made Marinara Sauce over Homemade Pappardelle Pasta; Butter Sautéed Chicken Piccata with Lemon & Capers; Tuscan Style Red Wine & Sundried Tomato Marinated Char Grilled Rib Eye Steak; Sautéed Mushroom & Fresh Herb Creamy Polenta; Skillet Cooked Fresh Vegetables with Olives & Herbs, and dessert of Brown Sugar Grilled Peaches over Homemade Marsala Ice Cream with Honey & Cracked Black Pepper.

**GOURMET COUPLES**     **Linda Martin**     Fri Aug 2 6:30 – 9:30 PM     195.00 per couple

This class is for people who enjoy great food and the pleasure of preparing a three-course gourmet dinner. Bring your partner to cook with you to create this beautiful menu. We'll enjoy the courses with a sampling of wines. Join us for a lesson on Brie Brûlée Amuse with Fresh Apples & Thyme and Baby Spinach, Butter Lettuce & Fresh Mushroom Salad with Tarragon Vinaigrette, served with Chardonnay. The entrée is Korean Style Marinated & Char Cooked Rib Eye Steak; Potato Gnocchi with Roasted Garlic Oil & Fresh Grated Parmesan; Grill Cooked Sweet Potatoes with Cumin & Cinnamon Spice Oil; Oven Roasted Carrots, Cauliflower, & Broccoli with Olive Oil & Herbes de Provence, served with Zinfandel. Dessert is Mocha Chip Gelato Dessert with Freshly Whipped Cream.

**PIZZA PARTY**     **Jan D'Atri**     Sat Aug 3 9:30 AM -12:30 PM     95.00

When you want to enjoy a great pizza, why not make it yourself so you can control the texture of the crust, the flavor of the sauce, and choose the ingredients you want to use.

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Our lesson teaches these steps to a great pizza! Join us for a fun morning of pizza making with The Big Dippers (Mouthwatering Pizza Dip with Homemade Pizza Bread Bites); Vodka Sauce Puff Pastry Pizza; Pizza Margherita with Homemade Mini Mozzarella balls; Cauliflower Pizza Crust with Homemade Pesto, Grilled Peaches and Prosciutto; Pizza Bianco (Pizza with Homemade Alfredo Sauce, grilled chicken and artichoke hearts); Fully Loaded Meat Lover's Pizza, and The Veggie Pizza on Italian Flatbreads.

**TAPAS & PAELLA**                      **Lisa Brisch**                      Sat Aug 3 2:00 – 5:00 PM                      95.00

Here is a topic that gives you a reason to gather friends for a fun and interactive culinary experience. Starting with Tapas, we'll make a variety of appetizers that pair nicely with wine. From there we'll create two Paella dishes which everyone can be part of cooking. These are delicious party foods for gatherings of all kinds. We'll make Gazpacho; Spanish Tortilla with Chorizo & Scallions; Cocktail Meatballs in Tomato-Saffron Sauce; Marinated Mushrooms; Chicken & Chorizo Paella; Shrimp Paella; Nutty Magdalenas (Cupcakes with ground toasted nuts, flour, olive oil, and chopped nuts) and Sangria Blanco.

**TACO & TAMALES PARTY**      **Jan D'Atri**                      Mon Aug 5 2:00 – 5:00 PM                      95.00

Two of our favorite southwest foods make a dynamic duo in this fun lesson. We'll explore making each specialty from scratch. Learn how easy Tamales are to prepare with great recipes & direction on how they come together. Enjoy learning how Tacos pair nicely with the Tamales. These recipes teach how to create great flavors with each specialty. Join this party to prepare Red Chili Pork Tamales; Blue Corn Tamales; Green Corn Tamales; Red Chili Pork Tamales; Tacos Birrias; Grilled Shrimp Street Tacos, and Guacamole Salsa.

**SALADS BOWL MAGIC**              **Amy Barnes**                      Tues Aug 6 9:30 AM – 12:30 PM              95.00

Nothing is quite as satisfying as a cool salad for a main meal on a hot day. Each recipe in this lesson introduces a different lettuce variety and is paired with fresh ingredients and made-from-scratch salad dressings. We'll be learning light, fresh, satisfying meals for summertime that we're pretty sure your family will love! Our lesson is Arugula Salad with Olive Oil, Lemon, and Parmesan Cheese Topped with Sauteed Chicken Milanese; Warm Grilled Peach and Kale Salad with Apple Cider Honey Vinaigrette & Goat Cheese; Cast-Iron New York Strip Steak Salad with Crispy Smashed Baby Gold Potatoes over Mixed Greens with Shallot Vinaigrette; Mediterranean Roasted Salmon & Quinoa Salad over Romaine with Lemon Dressing, and Air Fryer Bang Bang Shrimp with Chopped Vegetable Salad.

**GRILLING INDOORS**                      **Amy Barnes**                      Wed Aug 7 9:30 AM – 12:30 PM              95.00

We think of grilling as an outdoor cooking method, but it can easily be done inside with the right equipment; allowing us to get grilling flavors we love. We'll learn about temperatures, timing and placement of foods with each piece of equipment used. Come learn to shift your grilling techniques without stepping one foot outside! Our lesson is Chile Rubbed Flank Steak and Corn Fajita Salad with Lime & Cotija; Chicken & Tart Apple Burgers with Cranberry Mayo; Grilled Lemon-Dill Shrimp, Baby Spinach & Lemon Garlic Spaghetti; Perfect Indoor-Grilled Salmon with Fresh Pineapple Slaw; Grilled Brown Sugar Rubbed Chicken Breasts with Fresh Plum Salsa, and Grilled Honey-Balsamic Glazed Peaches and Nectarines Over Vanilla Bean Ice Cream.

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**SOUS VIDE**                      **Lisa Brisch**                      Thur Aug 8 9:30 AM – 12:30 PM      95.00  
The method and techniques of cooking Sous Vide are covered in full in this class. This slow cooking, even temperature process, is so enjoyed because it achieves maximum flavor from the foods that are cooked. This hands-on lesson will immerse you in preparing a wide variety of recipes to be able to enjoy the very best flavors. Come join this fun and interesting class to learn Starbucks-Style Egg Bites; Tomato Bruschetta with Sous Vide Ricotta & Basil; Thai-Style Sous Vide Chicken Salad with Mango; Sous Vide Steak with Balsamic Cream Sauce; Sous Vide Salmon with Lemon-Caper Sauce; Butter-Poached Sous Vide Corn on the Cob, and Thai Iced Tea Sous Vide Ice Cream.

**APPETIZERS & MARTINIS**   **Linda Martin**                      Thur Aug 8 6:30 – 9:30 PM                      95.00  
This combination makes the ultimate cocktail party experience! Come learn how to prepare a menu of “to die for” bite sized finger foods. You will not be able to get enough of them. We’ll pair the buffet with a martini, and you’ll enjoy the best winning combination. We’ll learn Sautéed Mushrooms with Goat Cheese on Grilled Crostini with Basil Oil; Boursin-Filet Bites with Fresh Chives; Thai Chicken Cocktail Meatballs with Sweet Chili Sauce; Curried Chicken Salad on Endive Spears; Fried Green Tomato Bites with Buttermilk-Peppercorn Sauce; Jalapeño Jack Stuffed Bacon-Wrapped Shrimp, and Mini Crème Brûlées. We will enjoy our great food with a choice of Espresso Martini or Martini St. Germaine.

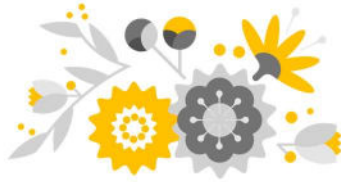
**LUNCH & LEARN**                      **Lisa Brisch**                      Fri Aug 9 12:00 Noon – 1:00 PM      50.00  
Here is a menu you can enjoy and share with friends when you make it your own from the DEMONSTRATION in this class. Take a cool break in our kitchen and treat yourself to a delicious lunch, a little pampering and a fun experience. Our lesson is Mediterranean Shrimp & Pasta Salad (Cold pasta salad with poached shrimp, short-twisty pasta, arugula, sliced zucchini, yellow bell pepper strips, sliced red onion, feta cheese, parsley, basil, and oregano in a sherry vinaigrette. Dessert will be Tiramisu Mousse (All the flavors of tiramisu – mascarpone, cocoa, coffee – whipped into an egg-free mousse).

**GOURMET COUPLES**   **Linda Martin**                      Fri Aug 9 6:30 – 9:30 PM                      195.00 per couple  
Turn this evening into a culinary adventure! If you enjoy great food, invite your partner to come with you and learn a new three course gourmet menu. Couples will work together to prepare this meal from scratch. When it comes together, everyone will sit down and enjoy it with a sampling of wines. Join us to learn Tequila Shrimp Flambé Amuse, and Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Parmesan, served with Sauvignon Blanc. The entrée is Chicken Cordon Bleu (tender butterflied Chicken Breast with Black Forest Ham, Gruyere Cheese, Tomato Confit, & fresh Herbs with Champagne Butter Sauce); Salt & Pepper Shaved Brussels Sprouts with Toasted Garlic; Cast Iron Sweet Potato & Bacon with Hash, served with Grill Cooked Fresh Asparagus with Toasted Hazelnuts & Lemon Zest, served with Sparkling Wine. Dessert will be Homemade Pound Cake, Grilled & Served with Pineapple-Jalapeño Salsa & Tequila Whipped Cream.

**WINE COUNTRY ENTERTAINING**   **Lisa Brisch**                      Sat Aug 10 2:00 – 5:00 PM                      95.00  
Foods and flavors of wines coming from the wine country can make delicious combinations when flavor components of a wine are paired with complimentary flavors in the foods. Come for an interesting and delicious lesson to learn a menu that will provide flavor profiles that pair beautifully with the wines you love. Our lesson is Bruschetta with Goat Cheese, Fig, & Prosciutto; Farro, Avocado, Cucumber, & Cherry Tomato Salad;

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Savory Mushroom & Brie Tart; Lemon-Herb Chicken Skewers with Blueberry-Balsamic Salsa; Salmon Cakes with Creamy Lemon Herb Dipping Sauce, and Zucchini Custards with Tomatoes & Basil. Dessert will be Lavender Pots de Crème.



**FOODS OF SOUTHERN FRANCE**    **Jan D'Atri**    Mon Aug 12 2:00 – 5:00 PM    95.00

The use of olive oil, & local produce and fowl used in southern French cuisine paints a broad picture of a culinary palate made of rich and diverse specialties. Come explore and learn to prepare these French classics for the pure enjoyment of cooking and pleasure of eating these classic dishes. This lesson is Brie en Croute with homemade Wine Crackers; Onion Soup Gratin; Bouillabaisse; Coq au Vin Bacon and Leek Quiche; Ratatouille, and The Famous San Tropez Tarte Tropezienne.

**SOUTHWEST LIGHT & EASY**    **Amy Barnes**    Tues Aug 13 9:30 AM – 12:30 PM    95.00

Our popular local cuisine is made from the use of dynamic foods and flavor contrasts, which often makes us crave them. This fun & interesting lesson will teach how to create these contrasts with the use of chilies for flavor and heat, an assortment of locally produced ingredients, and herbs and spices that add to the dynamics of the flavors. Come for a great lesson of Grilled Chicken Salad with Strawberries, Avocado, Toasted Almonds and Citrus Dressing; Pinto Bean and Feta Cheese Quesadillas; Grill Pan Chipotle Lime Shrimp Fajitas; Skillet Baked Mexican Meatballs; Chicken Taco Poblano Rice Bowls; Baked Pepperjack Shrimp Taquitos, and Orange Honey Margaritas.

**DIM SUM DELIGHTS**    **Jan D'Atri**    Wed Aug 14 6:30 – 9:30 PM    95.00

These Cantonese appetizers are translated from the words “touch the heart” and were traditionally served with tea. In today’s world they are often delicious little happy hour treats of steamed Dumplings and finger foods, served with wine. They are most often made of Seafood, Meats or Vegetables, and are easily prepared with a little know how. Come learn to make these yummy flavorful morsels so you can share and enjoy them with your friends. Come to learn Crispy Bottom Shanghai Pan-Fried Pork Buns; Pork and Shrimp Dumplings (Har Gow); Light and Fried Vegetable Spring Rolls; Savory Chive Pancakes with Sweet and Spicy Soy Dipping Sauce; Pan Fried Pork and Shrimp Wantons; Crispy Baked Asian Chicken Wings, and Chinese Custard with Mixed Berries.

**FROZEN ASSETS**    **Lisa Brisch**    Thur Aug 15 9:30 AM – 12:30 PM    95.00

We have a lesson that will give you ease in preparing dinner and help keep your kitchen cool through our warm summer months. This class is a lesson on preparing lighter summertime foods to make a meal; then become treasures when tucked in the freezer until you eat them for fast, easy dinners. Come for a helpful delicious lesson of Gruyère Cheese Puffs; Phyllo Triangles with Onion Jam; Cheese Blintzes with Raspberry Sauce; Make-Ahead Cheese & Chile Soufflé; Spicy Black Bean Empanadas; Potato-Cheddar Pierog, and Cranberry-Pecan Rolls.

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**LUNCH & LEARN**                      **Jan D'Atri**                      Fri Aug 16 12:00 Noon – 1:00 PM      50.00  
Come in to our cool kitchen and treat yourself to an amazing lunch and a lesson of a meal you can share with your friends and family. Our delicious Italian summer lunch is Miniature Caprese Stack with Homemade Mozzarella and Balsamic Reduction Topped with Arugula; Marinated Chicken and Grilled Veggie Panini. Dessert is Momma's Famous Rum Cake, served with a cool and sparkly Summertime Raspberry & Peach Bellini.

**THE SWEETNESS OF SUMMER**      **Jan D'Atri**                      Sat Aug 17 9:30 AM – 12:30 PM      95.00  
Light, cool and delicious is how we describe the lessons of these sweet recipes. Come for the fun of learning about these great foods so you can enjoy them and share the experience with your family and friends. Our lesson is Spicy Avocado-Cucumber Soup with Sweet Toasted Coconut; Braised Red Cabbage with Honey Crisp Apples; Skillet Honey Garlic Chicken Thighs with Avocado, Orange and Jicama Side Salad; Charred Eggplant with Lemon, Tahini and Pomegranate Seeds on Charred Baguette Slices; Pineapple Gazpacho with Homemade Tortilla Chips; Watermelon Salad with Feta and Mint on Sweetened Puff Pastry Crostini; Skillet Honey Garlic Chicken Thighs with Avocado, and dessert of Raspberry-Cardamom Yogurt Semi-Freddo.

**GREEK FINGER FOODS**              **Lisa Brisch**                      Sat Aug 17 2:00 – 5:00 PM              95.00  
There is nothing quite like the clean, fresh flavors found in Greek cuisine. Translate them to finger foods and you have a menu of sun kissed delights! Come for a fun and delicious Mediterranean culinary lesson to make Greek Split Pea Dip with Onion-Roasted Pepper Relish; Spanakopita; Greek Beef Kebabs; Greek Cheese Straws; Chicken Souvlaki; Turkey Meatballs with Lemon Dill Yogurt Sauce, and Greek Honey Cakes (Melomakarona).

**ITALIAN COCKTAIL PARTY** **Jan D'Atri**                      Mon Aug 19 2:00 – 5:00 PM              95.00  
What could be better than the wonderful combination of Italian flavors we love so much, wrapped up in an assortment of little finger foods, then served with a glass of wine? Within this lesson is a collection of treasures and recipes that work for any occasion. Join in for a very fun evening to learn Sauteed Mushroom, Mascarpone and Fig Jam Bruschetta; Succulent, Melt in Your Mouth Cocktail Meatballs in Parmesan Cups; Homemade Pasta Coins (Corzetti) in Bolognese; Crowd-Pleasing Garlicky Baked Brie & Goat Cheese Dip with Homemade artisanal Italian Crackers; Porcini-Rubbed Steak Strips with Gorgonzola-Mascarpone slather and fresh chives, and Italian Donut Holes dusted with Powdered sugar (Zeppole). We'll enjoy our feast with a cocktail of **Spritz Veneziano** (Prosecco, Aperol, Soda Water and Orange Twist).

**AIR FRYER EASE**                      **Amy Barnes**                      Tues Aug 20 9:30 AM – 12:30 PM      95.00  
Air Fryer means easy cooking of almost anything. During these summer months it can be the best way to cook without heating your kitchen. Come learn how diverse your air fryer can be for all your cooking. Our fun lesson of Air Fryer cooked foods are Crispy Spinach; Candied Bacon; Honey Mustard Chicken Breasts; Easy Egg Bites; Brussels Sprouts; Apple Pecan Salad; Sweet and Spicy Salmon Bites, and Cinnamon Rolls.

**CULINARY ISLAND BREEZES**      **Jan D'Atri**                      Tues Aug 20 6:30 -9:30 PM              95.00  
We'll be sailing through the Caribbean with a lesson on specialties of the islands. There are so many choices of island produced foods, and the variety is fun and exciting! Come for a fun filled lesson of Shrimp Fritters with Spicy Honey Drizzle; Crab Balls with Remoulade Dipping Sauce; Jamaican Sticky BBQ Jerk Chicken; The Ultimate Cuban Sandwich with

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sliced pork, Swiss Cheese, Pickles, Mustard, Ham and Onion on a Cuban Roll; St. Lucia Creole Bread; Confetti Rice, and Coconut Mango Pudding.

**GLUTEN FREE PASTA**      **Amy Barnes**      Wed Aug 21 9:30 AM – 12:30 PM 95.00

One of our favorite foods can be made with alternatives to wheat with rice, introducing lentils and chickpeas. Learning how to make gluten free meals from scratch is the focus of this lesson. Learn to make Homemade Tagliatelle Noodles Gluten & Dairy Free; Alfredo Sauce; Gluten-Free Classic Spaghetti Sauce; Pasta with Sauteed Onions Bacon and Peas; Classic Pesto; Italian Meatballs, and Chocolate Espresso Mousse with Whipped Cream.

**SUMMER PIES & TARTS**      **Lisa Brisch**      Thur Aug 22 9:30 AM – 12:30 PM 95.00

Summer provides many choices for fresh, luscious fruit to use in our pies and tarts. Come for a lesson that begins with making a perfect crust as the base, moving on to fillings that are made of the most flavorful sweet fruits of the season. Our lesson is Tomato & Mozzarella Tart; Crustless Zucchini-Gruyère Mini Tarts; Heavenly Pie with Lemon Curd Mousse; Peaches & Cream Pie; Freeform Summer Fruit Tart; Chocolate Lime Pie; Lemon Olive Oil Tart.

**LUNCH & LEARN**      **Amy Barnes**      Fri Aug 23 12:00 Noon – 1:00 PM 50.00

Come in and cool down with a DEMONSTRATION and lunch we will serve to you! Our summertime specialties are a light and delicious menu of Chimichurri Filet Mignon & Kale Salad with Manchego Cheese Crisps, served with Cilantro Garlic Bread. Dessert will be smooth cool and creamy Flan De Coco (Coconut Flan).

**GOURMET COUPLES**      **Linda Martin**      Fri Aug 23 6:30 – 9:30 PM 195.00 per couple

Plan an evening with your partner and share a fabulous culinary experience! Invite them to share a lesson preparing this three-course gourmet meal. Each couple will prepare the recipe of choice and then will enjoy the meal with a sampling of wines served with the courses. Come join us for Togarashi Seared Ahi Tuna Amuse with Avocado & Cucumber Relish and Crispy Iceberg Wedge Salad with Creamy Green Goddess Dressing, served with Chardonnay. The entrée is Flame Roasted Five Spice Seasoned Pork Tenderloin with Mint Salsa; Sake Steamed Fresh Carrots; Butter Sautéed Red Onions with Red Wine & Fresh Rosemary, and Oven Roasted Green Beans with Garlic & Seasoned Crumbs, served with Zinfandel. Dessert will be Individual Baked Alaska Desserts with Toasted Meringue & Fresh Raspberry Sauce.

**FRENCH PASTRIES**      **Lisa Brisch**      Sat Aug 24 9:30 AM – 12:30 PM 95.00

The French have the market on the best pastries! Each is made light and flavorful with the freshest ingredients. Come learn the classic techniques and recipes that make these confections some of the most loved pastries of any cuisine. Our fun lesson will be Chocolate Chunk Financiers; French Butter Cookies (Sables); Raspberry Almond Napoleons; Triple Chocolate Soufflé; Lemon-Olive Oil Tart; Citrus Madeleines, and Crepes with Chocolate & Orange.



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**TUSCAN SUMMER NIGHTS**    **Jan D'Atri**                      Sat Aug 24 2:00 – 5:00 PM                      95.00

There is nothing like being in the heart of Tuscan country for amazing foods and dinners prepared with local ingredients, styles and flavors. Come gain an understanding of Tuscan cuisine, the specialties, and cooking methods. Our Tuscan menu is Homemade Ricotta on Ciabatta Mini Pizzas with charred tomatoes and Pesto; Tuscan Farro, Cannellini Bean & Kale Salad; JUMBO Baked Stuffed Shells in Easy Marinara Sauce; Crowd-Pleasing Tuscan Steak Slices on Charred Crostini with garlic aioli slather; Homemade Gnudi "Naked Ravioli" in a parmesan butter sauce; Light and Delicate Chicken Cacciatore with Homemade Fettuccine, and One Bowl Ricotta Olive Oil Pound Cake with Buttermilk glaze and Fresh Berries. We'll enjoy it all with a cocktail of an Aperol Spritz.

**CHICKEN CHICKEN**                      **Amy Barnes**                      Tues Aug 27 9:30 AM – 12:30 PM    95.00

Chicken is our most versatile protein and can be used for meals of all types. This class opens the door to new ways to prepare chicken with dynamic flavors and new combinations. These are recipes you can use for family meals or entertaining. Treat yourself to exciting new recipes that you'll use again and again. Our lesson is Air Fryer Ranch Wings with Garlic Coleslaw; Panzanella Toscana Italian Grilled Chicken & Veg Bread Salad; Asian Fried Crispy Boneless Chicken Thighs with Green Onion-Ginger Sauce; chicken Breast Sauteed with A Creamy Sundried Tomato Sauce with Buttered Fettuccini Noodles; Parmesan Roasted Chicken Drumsticks with Garlic Butter, and Bacon Wrapped Brown Sugar & Cayenne Pepper Chicken Bites.

**KNIFE SKILLS**                              **Jan D'Atri**                              Tues Aug 27 6:30 -9:30 PM                      95.00

Some of the most important tools in your kitchen are the knives you own. This class offers a hands-on experience learning how to use a chef knife and paring knife. Each participant will receive an array of vegetables and fruits to use for practice. The instructor will lead through a demonstration of how to hold a knife, maintain it, then use it to slice, dice and julienne. As you practice, you'll learn new cutting skills which will give you the ability to efficiently use your knives at home.

**COOKING MEDITERRANEAN STYLE**    **Amy Barnes**    Wed Aug 28 9:30 AM – 12:30 PM    95.00

Mediterranean cuisine is so loved and enjoyed because of the fresh flavors that come from using the freshest ingredients available. Come learn to cook using these principles and be able to make your own bright flavors in an array of classic Mediterranean favorites. Enjoy a fun lesson of these specialties. Our class teaches Greek Shrimp Bruschetta; Grilled Turkey Meatballs with Garlic Tiki Yogurt Sauce; Spanakopita Tarts with Phyllo & Feta; Mediterranean Kefta Skewers Marinated in Lemon & Herbs; Palmiers Stuffed with Pesto, Sun-Dried Tomatoes & Feta; and Artichoke, Tomato & Spinach Flatbreads. We'll enjoy it all with a Plum & Thyme Prosecco Smash Cocktail.



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**PLANT BASED FARM TO TABLE**    **Lisa Brisch**    Thur Aug 29 9:30 AM – 12:30 PM    95.00

The Farmer's Market has it all and sometimes a little help knowing what to do with the fresh fruits and vegetables can open the door to enjoying new dishes. If you've ever come home with a great selection but are not sure how to use it all, this class is for you! This plant-based lesson will teach you how to prepare an array of stunning dishes for fabulous meals. Our lesson is Roasted Beets with Lemon-Tahini Dressing; Crispy Mushroom Tacos; Zucchini Noodles with Tomato Almond Pesto; Farmers Market Pasta with Leeks, Spinach, & Summer Squash; Eggplant Involtini; Roasted Poblano & Black Bean Enchiladas, and Dark Chocolate Avocado Pudding.

**BAJA FISH**                                    **Linda Martin**                                    Thur Aug 29 6:30 – 9:30 PM                                    95.00

Fish from this beautiful region has lots of delicious varieties. Discovering how to prepare it in the method that best enhances the flavors is what this lesson is about. If you love fish, you'll love knowing how to choose the best product, preparations and ingredients to complement your choices. Come for a fun and valuable class and learn to prepare Flame Cooked Rock Fish with Fresh Tomato Relish; Grilled Mahi Mahi with Yellow Pepper & Cilantro Pesto; Baja Style Fish Tacos with Chipotle Mayo, Cabbage, & Fresh Made Salsa Grill Cooked Fresh Cod with Orange Chimichurri; Pan Seared Red Snapper Escovitch (Sauce of Sautéed Peppers, Onion Garlic, Herbs & Spices); Poached Shrimp Salad with Avocado, Cilantro, Tomato, Jalapeño & Lime, and Flash Seared Coriander Crusted Ahi Tuna with Black Bean Salsa.

**LUNCH & LEARN**                                    **Lisa Brisch**                                    Fri Aug 30 12:00 Noon – 1:00 PM    50.00

We have a great surprise in store for you with the lessons found in this class. Our menu is made for summertime eating and offers a cool, satisfying meal. We'll show you step by step how to prepare it in our DEMONSTRATION. Come for a delicious lunch and great lesson to enjoy Sous Vide Steak Spinach Salad with Mushrooms, Blue Cheese & Capers, served with Herbed Garlic Bread. Dessert is a Banana Pudding Parfait.

**GOURMET COUPLES**                                    **Linda Martin**    Fri Aug 30 6:30 – 9:30 PM    195.00 per couple

It's Date Night! Summer fun in a culinary setting. Invite your partner to join you to be part of the team preparing this gourmet three course meal. Couples will prepare each part of the menu from scratch. You'll be served a sampling of wine when we sit down to enjoy the meal. Mark your calendar to join us for Chorizo Crispy Taquito Amuse with Fresh Tomato-Orange Relish, and Grilled Romaine Caesar Salad with Rosemary Croutons, served with Pinot Grigio. The entrée is Chicken, Sausage, & Shrimp Paella with Little Neck Clams, Peppers, White Wine, & Saffron; Agave Glazed Fresh Carrots; Char Cooked Peppers with Caper Vinaigrette, and Homemade Fresh Herb Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert will be Dark Chocolate Cake with Mango-Ginger Sorbet and Blackberry Sauce.



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**KIDS & PARENTS BAKE**     **Jan D'Atri**     Sat Aug 31 9:30 AM – 12:30 PM     95.00

This class is for kids and their parents who enjoy sharing the experience of being in the kitchen and baking something special. If you are 8 or above, bring your parent and learn to bake something new! Our lesson is Best Tomato Soup with Homemade Cheese-Its; Soft Pretzel Bites with Cheesy Nacho Dip; Veggie Puff Pastry Wheels; Kid's Favorite Pizza Casserole; Cornflake Crusted Fish and Chips; Animal Cracker Cookies with Pink and White Icing and Sprinkles, and Peanut Butter Sandwich Cookies.

**MOROCCAN MAGIC**     **Lisa Brisch**     Sat Aug 31 2:00 – 5:00 PM     95.00

Moroccan foods are some of the most exotic and richly flavorful of any cuisine. The basis of the cuisine is Mediterranean with common ingredients added from Middle Eastern origins. This mix blends ingredients we love but are new to us in the ways they are used. Come for an interesting and fun culinary adventure! Our lesson is Msemen (Moroccan Flatbreads); Bulgur & Chickpea Salad; Broiled Shrimp Skewers with Chermoula Sauce (Olive oil, red bell pepper, red onion, paprika, cumin, cayenne, garlic, cilantro, and lemon); Spiced Fish & Couscous Packets; Chicken Tagine with Olives & Lemon; Moroccan-Style Carrot Salad, and Moroccan Orange Cake.

## *SEPTEMBER*

**TAPAS & PAELLA PARTY**     **Amy Barnes**     Tues Sept 3 9:30 AM – 12:30 PM     95.00

Hosting a Tapas and Paella party is a great way to gather friends in the kitchen and have them be part of creating a fabulous one pot party meal. Pair it with Tapas and Sangria and you have the makings of a great Spanish themed gathering! Join us for our party to learn Pan-Fried Eggplant Rolls with Saffron Mayonnaise; White Gazpacho with Spanish Almonds & Croutons; Sautéed Bacon-Wrapped Chorizo Stuffed Dates; Oven Roasted Shrimp with Toasted Garlic & Red Chile Oil; Chicken & Chorizo Paella with Arborio Rice, and dessert of Strawberry & Kiwi Tart with Cream Cheese Pastry. We'll enjoy it all with Classic Sangrias!

**MINIATURE DESSERTS**     **Jan D'Atri**     Tues Sept 3 6:30 -9:30 PM     95.00

Tiny desserts can make magic happen at the end of a meal. Come learn a variety of amazing desserts - miniature size for the special endings you want to create. This lesson is Key Lime Petite "Cutie Pies"; Decadent Chocolate Panna Cotta in Edible Cappuccino Cups; Mini Blackberry Lavender Cheesecakes; Elegant Petite Fours; Luster Dusted Strawberry Macarons with Butter Cream Filling; Rich & Decadent Red Velvet Cake Truffles, and Puff Pastry Apple Roses with Decorative Sugar tops.

**CAST IRON COOKING**     **Amy Barnes**     Wed Sept 4 9:30 AM – 12:30 PM     95.00

A lot of good happens when you use a cast iron pan. It heats evenly; creates a great crust on food; can become a non-stick pan; cleans easily, and helps to create great flavors with the foods you cook. Come experience why it's a favorite "go to" pan for so many. Enjoy a lesson of Seared and Rosemary Butter Basted Rib-Eye Steak with Cheesy Beer Mashed Potatoes; Cast Iron Bone-In Pork Chops with Summer Peach Pico De Gallo; Cast Iron Shrimp Scampi over Farfalle; Honey & Garlic Blistered Brussels Sprouts, and dessert of Cast Iron Chocolate Chip Cookie with Irish Cream Ice Cream.

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**STREET TACOS**                      **Lisa Brisch**                      Thur Sept 5 9:30 AM – 12:30 PM      95.00  
Originating as fast “on the go” street food, the development of taco varieties for the last couple centuries have evolved with inspired flavors from around the world. We’ll explore these combinations of ingredients and flavors, all versions tucked neatly into a Tortilla. Our lesson is Steak & Bacon Tacos; Jamaican Beef Tacos with Mango Pineapple Slaw; Asian-Style Pulled Pork Tacos with Pear & Cucumber Slaw; Chicken Carne Asada Tacos with Pickled Onions; Sous Vide Spicy Fish Tacos; Black Bean & Sweet Potato Tacos, and Tacos with Chorizo, Poblano Strips & Potatoes (Tacos de Rajas con Papas).

**BBQ, BACON & BEER**                      **Linda Martin**                      Thur Sept 5 6:30 – 9:30 PM              95.00  
When you put these favorites together, you create wonderful combinations of foods and libations. Come for a fun and delicious lesson of New Orleans style Barbecue Shrimp; Perfect Grilled Steak with Molasses & Beer BBQ Sauce; Beer Can Chicken with Balsamic BBQ Sauce; Bacon wrapped Corn on the Grill; Beer Battered Crispy Onion Rings, & Fresh Brussels Sprouts on the Grill with Bacon. Dessert will be Beer & Bacon Toffee Sundaes with Homemade Ice Cream.

**LUNCH & LEARN**                      **Jan D’Atri**                      Fri Sept 6 12:00 Noon – 1:00 PM      50.00  
Here’s the chance to treat yourself to a culinary adventure! Sign up to enjoy lunch and a DEMONSTRATION with lots of Italian style. Our lesson is Baked Ziti with Pesto and D’Atri’s Homemade Italian Sausage served with Garlic Baguette slices and Tri-color Salad with Radicchio, Arugula and crispy Prosciutto, dressed with a Honey Grapefruit Vinaigrette. Dessert is Positano Lemon Tart with Citrus zested Whipped Cream

**GOURMET COUPLES**                      **Linda Martin**                      Fri Sept 6 6:30 – 9:30 PM      195.00 per couple  
Make this a night out with your partner and have a culinary experience like no other! You’ll be part of a group of couples creating an amazing three course gourmet dinner. In addition to having fun cooking, the reward will be enjoying it with a glass of wine served at each course. Join us for a lesson of Caramelized Pear & Smoked Gouda Grilled Cheese Amuse and Roasted Beet & Baby Greens Salad with Goat Cheese & Shallot Vinaigrette, served with Sauvignon Blanc. The entrée is Salt & Pepper Cast Iron Seared New York Steak with Red Wine Bordelaise Sauce; Flash Cooked Crispy Shoestring Sweet Potatoes with Fresh Herbs; Marinated Grilled Tri Color Peppers with Caper Vinaigrette, and Creamy fresh Sage & Roasted Garlic Mashed Potatoes, served with Cabernet Sauvignon. Dessert will be Homemade Dark Chocolate Cake with Vanilla Ice Cream & Bourbon Praline Sauce.

**CHOCOLATE DELIGHTS**                      **Jan D’Atri**                      Sat Sept 7 9:30 AM – 12:30 PM      95.00  
This class opens the doors to understanding Chocolate; how to cook savory dishes and create the most amazing Chocolate desserts. Come learn the techniques for melting, tempering and combining to achieve perfect results each time you use Chocolate. Come to learn Korean Pulled Pork Tacos (with Cocoa, Chiles, Garlic, Ginger, and Brown Sugar); Authentic Chicken Mole with Chocolate Mole Sauce; Pepper-Crusted New York Steak with Chocolate-Port Wine Sauce; Hot Cocoa Souffle with Chantilly Cream; Triple Chocolate Cheesecake Bars; White Chocolate Truffle Layer Cake, and Gluten Free Chocolate Fudge Brownies.

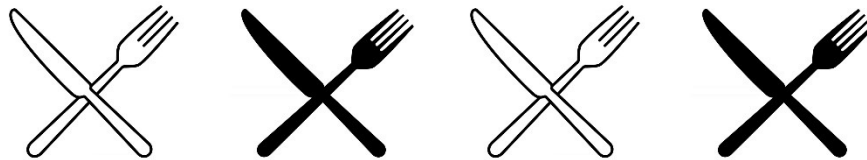
**ASIAN SAMPLER**                      **Lisa Brisch**                      Sat Sept 7 2:00 – 5:00 PM              95.00  
There are so many great flavors to love about Asian cuisine. This class gathers a variety of specialties from the Asian continent into one memorable class. You’ll gain an understanding of the ingredients, flavors and spices and how to use them. Come for a fun and fascinating lesson of Crisp Iceberg Lettuce with Japanese Carrot Ginger Dressing; Jasmine Rice & Herb Salad with

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Shrimp; Malaysian Beef Rendang; Filipino Chicken Adobo; Japanese Potato Salad; Indonesian-Style Fried Rice, and Thai Coconut Sorbet with Mango & Toasted Coconut.

**COOL DOWN DINNERS**      **Jan D'Atri**      Mon Sept 9 2:00-5:00 PM      95.00

Couldn't we all use a little cool down-about now? Get ready for a class focused on just that! These recipes were created to enjoy light satisfying flavors with foods that actually make us feel cooler. Come join us for Spring Roll Bowls with Sweet Garlic Lime Sauce; Creamy Avocado Bisque with Spicy Shrimp; Pesto & Prosciutto Zucchini Linguine; Thai Chicken Lettuce Wraps with Thai Peanut Sauce; Tangy Mediterranean Orzo & Roasted Main Meal Salad; Party Platter of Sliced Steak & Heirloom Tomatoes, and Chicken Caprese Skillet Dinner.



**WOK IT!**      **Jan D'Atri**      Tues Sept 10 6:30 -9:30 PM      95.00

A wok is the ultimate one pot vessel that allows you to make an endless variety of Asian dishes in a short time. With a little prep ahead of cooking, you can make complete dinners in minutes. Using Asian ingredients, sauces and flavorings, this lesson teaches how to use a wok to make delicious meals. Join us! Our lesson is Beef & Broccoli Stir Fry; Pad Thai; Caramelized Cashew Chicken Stir Fry; Shrimp and Snow Pea Wok Bowl; General Tso's Shrimp and Broccoli Stir Fry, and Garlic Sriracha Pork Stir Fry. Desserts are Jasmine Shortbread Cookies with Homemade Green Tea Ice Cream, & Inside-Out Hong Kong Coconut Buns.

**MUSHROOM MAGIC**      **Amy Barnes**      Wed Sept 11 9:30 AM – 12:30 PM      95.00

If you like Mushrooms, this interesting class will explore how Mushrooms can be used in cooking to prepare appetizers, entrees, side dishes and snack foods. The lesson teaches how distinctly different the flavors of fungi are. Come learn about the varieties in a lesson of Steak Diane with Creamy Cremini Mushroom Sauce; Garlic Butter Oyster Mushrooms over Sesame Jasmine Rice with Edamame; Shiitake Mushroom & White Wine Risotto; Italian Sausage Stuffed Portabella Mushrooms; warm Cremini Mushroom & Wilted Spinach Salad with Toasty Croutons; Sherried Wild Mushroom and Sweet Onion stuffed Brie Wrapped in Puff Pastry.



**GREAT CATCH!**      **Lisa Brisch**      Thur Sept 12 9:30 AM – 12:30 PM      95.00

Knowing how to cook Fish is important for any good cook. Understanding Fish varieties, cooking techniques, temperatures, and timing are the keys to perfectly prepared Fish. This will be our focus. In addition, the class will learn to prepare a complimentary Sauce to accompany each Fish. Come for a great class and learn Olive Oil Poached Fish Fillets with Tomato Sherry Vinaigrette; Swordfish Skewers with Herbs & Lime; Oven-Steamed Salmon with Champagne Butter Sauce; New Orleans BBQ Shrimp with Rice; Steamed Flounder with Ginger-Garlic

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Mustard Greens; Orzo Risotto with Seared Scallops & Tomatoes, and Oven-Steamed Mussels with Leeks & Pernod.

**EAST INDIAN CUISINE**      **Linda Martin**      Thur Sept 12 6:30 – 9:30 PM      95.00

Many people enjoy Indian food and the complex flavors and spices used to create it. This class opens the doors to learning about the ingredients, flavorings and cooking methods of Indian specialties. Join us for a fun and interesting evening of cooking to learn Spicy Potato Samosa (Punjabi); Fried Onion Pakoras with Tamarind Chutney; Chicken Tikka Masala; Slow Cooked Indian Lamb Curry with Spices, Fresh Herbs, Potatoes, & Green Apple; Chana Masala (simmered Chickpeas, Tomatoes, Ginger, Chilis, & Spices), and Homemade Garlic Naan. Dessert will be Semolina-Coconut Cake with Orange & Rose Water.

**LUNCH & LEARN**      **Amy Barnes**      Fri Sept 13 12:00 Noon – 1:00 PM      50.00

Treat yourself to a delicious lunch served to you at our DEMONSTRATION class. This could be a great menu to use for entertaining. Come for an interesting lesson and enjoy Panfried Chicken Breasts with Oregano Garlic Butter, served with Penne & Pancetta in a Tomato-Cream Sauce. Dessert will be Roasted Strawberry Cake with Amaretto Whipped Cream.

**GOURMET COUPLES**      **Linda Martin**      Fri Sept 13 6:30 – 9:30 PM      195.00 per couple

If you and your partner love good food, join us to be part of a group of couples cooking a gourmet meal from scratch. You'll choose the part of the meal you want to prepare and work as a team with your partner. When the meal comes together, everyone will enjoy it with a sampling of wines. Come for a fun evening & be part of preparing Fig & Goat Cheese on Grilled Crostini with Port Syrup, and Classic Crispy Romaine Salad with fresh made Sourdough Croutons, served with Chardonnay. The entrée is Butter Sautéed Chicken; Piccata with Lemon & Capers; Creamy Gorgonzola Mashed Potatoes; Curry Scented Roasted Vegetables, and Grilled Fresh Broccoli with Lemon & Garlic, served with Cabernet Sauvignon. Dessert will be Flourless Chocolate Cake with White Chocolate Sauce & fresh Raspberries.

**KIDS & PARENTS COOK DINNER**      **Jan D'Atri**      Sat Sept 14 9:30 AM – 12:30 PM      190.00 for two

Hey kids, if you are aged 8 or above, invite your parent to share a fun cooking experience with you. You'll be partners cooking together and will learn to make Veggie Nuggets with Homemade Honey Mustard Dipping Sauce; Ricotta Meatballs in Creamy Spinach Alfredo Sauce; Homemade Spaghetti with Best Ever Meat Sauce; Waffle Iron Loaded Mashed Potatoes with Homemade Gravy; Bite-Sized BBQ Chicken; Broccoli Tots with Dipping Sauce; Homemade Iced Animal Cracker Cookies (Circus Animal Cookies), and Animal Cracker Boxes for Kids!

**MEDITERRANEAN MEDLEY**      **Lisa Brisch**      Sat Sept 14 2:00 – 5:00 PM      95.00

You can enjoy the fresh bright flavors of Mediterranean cuisine as we learn to prepare the best and most loved dishes from this region in class. We know how healthy foods from the Med can be, so we'll focus on fresh, flavorful combinations including Pine-Nut Salad Spears; Spanakopita; Roasted Beets with Lemon-Tahini Dressing; Chicken Shawarma; Lamb, Harissa & Almond Sausage Rolls; Skillet Orzo with Turkey Meatballs, Green Olives, & Feta, and dessert of Flourless Lemon Almond Cake.

**LESSONS OF ITALIAN MAMAS**      **Jan D'Atri**      Mon Sept 16 2:00 – 5:00 PM      95.00

Italian Mamas know how to make the best, most flavorful foods using their own special instructions - like a pinch of this or handful of that. We want to learn what they know! This lesson will reveal their secrets with a sampling of Mama approved recipes. Come for a fun

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afternoon of cooking to learn Caponata Bruschetta on Charred French Bread Slices; My Momma's Famous Chicken Scallopine; Spezzatino (Braised Beef in Sauce) with Homemade Authentic Polenta; Homemade Melt in Your Mouth Potato Gnocchi with Creamy Alfredo Sauce; Traditional Risotto alla Veneziana with Peas and Mascarpone; Momma's Homemade Fettuccine with Bolognese Sauce, and Triple Layer Italian Cream Cake.

**PHYLLO & PUFF PASTRY**      **Amy Barnes**      Tues Sept 17 9:30 AM – 12:30 PM 95.00

These specialty Pastries give you so many options for appetizers, entrees and desserts. This lesson will teach how to work with both ingredients to understand their complexities. Our recipes are fan favorites and include Cheesy Chorizo Puff Pastry Tarts with Creamy Salsa Verde; Brie and Port Wine Mushroom Phyllo Puffs; Puffy Beef & Cheddar Tacos; Flaky Herb Goat Cheese Phyllo Cigars drizzled with Honey and Sea Salt; Apple Tarte Tatin, and Chocolate Banana Phyllo Strudels.

**RIBS & WINGS**      **Amy Barnes**      Wed Sept 18 9:30 AM – 12:30 PM 95.00

It's party time! Ribs and Wings are great for gatherings and here is a class focused on preparing them with lots of variety and great flavors. Come learn so you've got these for your next party! Our lesson is Roasted Drunken Tequila Lime Chicken Wings; Crispy Baked Parmesan Chicken Wings; Garlic Cajun Grilled Baby Back Ribs; Air Fryer Honey-BBQ Pork Burnt Ends (Pork Belly); Chinese Ginger Braised Spare Ribs, and Sweet Hot Mustard Chicken Wings.

**HERBS & SPICES**      **Lisa Brisch**      Thur Sept 19 9:30 AM – 12:30 PM 95.00

Knowing how to use culinary herbs is an important step in creating great flavors. This class features a variety of culinary herbs, their flavors and best use with each recipe. Come for a fun and valuable lesson & gain an understanding of Radish Orange Herb Salad with Lime Curry Vinaigrette; Jerk-Roasted Chicken; Lemon-Thyme Baked Salmon; Fettuccine with Oregano-Lemon Pesto; Roasted Cauliflower with Curry-Yogurt Sauce with Cilantro; Summer Corn Salad with Basil-Buttermilk Dressing, and Nectarines Poached in Lavender-Honey Syrup.

**IN & OUT GRILLING**      **Linda Martin**      Thur Sept 19 6:30 – 9:30 PM 95.00

Grilled foods have their own unique flavors created by the grilling process. It's good to know how to grill inside the kitchen and on an outdoor grill, depending on the situation. The keys to success are knowing correct placement, temperatures and timing of each food and grilling surface. Come have fun and gain some expertise on indoor and outdoor grilling. The class will prepare Rum Glazed Shrimp with Mint Salsa; Smokey Grilled Artichoke Appetizer with Chipotle Aioli; Beef Ribs on the Grill with Coffee BBQ Sauce; Char Cooked Salmon with Garlic Oil & Fresh Tomato Relish; Perfect Grilled New York Steak with Vidalia Onion Rings, and Indoor Grilled Mexican Style Street Corn. Dessert will be Grilled Homemade Lemon Pound Cake with Balsamic Peaches & Freshly Whipped Cream.

**LUNCH & LEARN**      **Lisa Brisch**      Fri Sept 20 12:00 Noon – 1:00 50.00

This class offers an opportunity to share a fun experience when you invite a friend to join you. Together you could enjoy a DEMONSTRATION and lunch with this cool summertime menu. Sign up to enjoy Raspberry-Balsamic Glazed Chicken served with Lemony Orzo Salad. Dessert will be Bittersweet Chocolate Pots de Crème.

**GOURMET COUPLES**      **Linda Martin**      Fri Sept 20 6:30 – 9:30 PM 195.00 per couple

If you and your partner are foodies, you could plan a fun evening of preparing a gourmet three course meal with a group of foodies. As each course comes together the group will sit down to

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enjoy it with a sampling of wine. Come and be part of Rum Glazed Shrimp with Mint Salsa and Smokey Grilled Artichoke Appetizer with Chipotle Aioli, served with Sauvignon Blanc. The entrée is Beef Ribs on the Grill with Coffee BBQ Sauce; Char Cooked Salmon with Garlic Oil & Fresh Tomato Relish; Perfect Grilled New York Steak with Vidalia Onion Rings, and Indoor Grilled Mexican Style Street Corn, served with Cabernet Sauvignon. Dessert will be Grilled Homemade Lemon Pound Cake with Balsamic Peaches & Freshly Whipped Cream.

**COMFORT BREADS**                      **Lisa Brisch**                      Sat Sept 21 9:30 AM – 12:30 PM      95.00

We know that Bread is a great comfort food that can be added to a menu to make a meal complete. This lesson will teach an array of sweet and savory favorites & will give you an understanding of how to work with Yeast and bake Quick Breads. Join this delicious baking experience to learn Msemen (Moroccan Flatbreads); Popovers; English Muffins; Tomato Olive Focaccia; Cinnamon Scone Bread; Whipped Cream Biscuits, and Multigrain Sandwich Bread.

**CHEESE PLEASE!**                      **Jan D’Atri**                      Sat Sept 21 2:00 – 5:00 PM              95.00

Making Cheese is a fun and pleasurable experience! As you watch the curds develop and the whey fall away, you know you’re creating something special. This lesson will teach how to make a variety of Cheeses, then turn them into ingredients for our recipes. This fun and valuable lesson teaches Homemade Ricotta; Homemade Mozzarella; Homemade Mascarpone, and Homemade American Block Cheese (Cheddar). After that, Cheesy Beefy Taco Dip with Tortilla Chips; Garlic and Herb Pull-Apart Bread; Delicious Dill Bread, and Blueberry Lemon Ricotta Cake.

**TUSCAN TREASURES**                      **Jan D’Atri**                      Mon Sept 23 2:00 – 5:00 PM              95.00

Tuscan foods are in a class of their own. We’ll learn that Tuscan cooking isn’t complicated, you must use high quality ingredients in order to bring out the best natural flavors in every dish. Come learn to create classic Tuscan specialties including Grilled Peach, Cherry Tomato, Burrata and Arugula Party Salad; Pasta Al Forno (Cheesy Baked Ziti with Truffle Oil ); Tuscan Pork Roast with Stone Fruit and Tangerine Glaze; Skillet Chicken Margherita; Torta Caprese (Rich, Dark Chocolate Torta in an Almond Flour Crust); Sauteed Garlicky Chard with Pancetta and White Wine; Classic Tuscan Bistecca Fiorentina and Focaccia Barese (Focaccia with Olives, Tomatoes and Garlic).



**GARLIC GALORE**                      **Amy Barnes**                      Tues Sept 24 9:30 AM – 12:30 PM      95.00

Most foods are enhanced by the flavor of Garlic. It’s pungent and unique in the raw, and sweet and caramelized when cooked. Our lesson explores all the ways Garlic adds rich flavor to dishes. Come enjoy a lesson of Cast Iron Garlic Butter for Ribeye Steak Tips; Roasted Garlic Baked Ricotta with Garlic Baguette Toasts; Air Fryer Boneless Garlic Parmesan Chicken Bites with Spinach, tossed with Garlic Lemon Mustard Vinaigrette; Baked Shrimp with Garlic and Toasted Bread Crumbs; Crostini with Roasted Garlic, Goat Cheese and Apple Chutney, and Wild Mushroom Pizza with Garlic Confit and Bacon.

**TREMENDOUS THAI**                      **Jan D’Atri**                      Tues Sept 24 6:30 -9:30 PM              95.00

There is almost a mystery about the flavors and enjoyment we derive from eating Thai foods. Why is it always so good? Take this class, and find the answers, and learn to create magical Thai

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flavors for yourself. This class teaches classic dishes including Delectable Fried Wontons with Sweet Chili Dipping Sauce; Ultimate Thai Cashew Chicken with Jasmine Rice Bowl; Pad Thai; Crying Tiger (Thinly Sliced Marinated Steak in Dipping Sauce); Thai Curry Shrimp; Sweet & Spicy Thai Chicken Wings, and Sticky Mango Rice.

**PERSONAL PIZZA**                      **Amy Barnes**                      `Wed Sept 25 9:30 AM – 12:30 PM 50.00

We can order out, but it's much more fun when you can create your own. Making Pizza at home means you control the Crust, the Sauce and choice of ingredients. Watching the bubbly mixture cook, then diving into your creation can be pure pleasure. Come for a lesson on the basics where each student will make a Crust. The lesson teaches White Four Cheese Pizza (Mozzarella, Goat, Ricotta & Parmesan); Calzones with Spicy Sausage and Roasted Red Pepper; Caramelized Onion, Radicchio, Goat Cheese Pizzettes; Classic Potato Pizza with Fresh Rosemary; Cast-Iron Pizza with Pepperoni & Mozzarella Pearls; Garlic Butter Shrimp Pizza, and Rosemary Red Wine Sangria.

**SAUCE & SAUTÉ**                      **Lisa Brisch**                      Thur Sept 26 9:30 AM – 12:30 PM 95.00

Step up your culinary expertise with this dual lesson on Sauce-making and Sauté. These techniques can be easily mastered with the help of our chef. Come for a fun morning of cooking to practice and prepare Steak au Poivre with Brandied Cream Sauce; Pan-Roasted Pork Tenderloin with Shallot-Balsamic Sauce; Shrimp Scampi; Chicken Dijonnaise; Pan-Roasted Broccoli with Lemon Browned Butter; Green Beans with Apples, Pecans, & Rosemary, and Sautéed Apples with Caramel Sauce over Ice Cream.

**COASTAL FAVORITES**                      **Linda Martin**                      Thur Sept 26 6:30 – 9:30 PM 95.00

When we're at the coast we're surrounded by wonderful varieties of Fish with choices that make great meals. Come learn about pairing Fish with local ingredients in a style of coastal cooking. This fun lesson teaches Ahi Tuna Tartare with fresh Avocado, served on Homemade Chips; Roasted Beet Salad with Tender Baby Arugula, Goat Cheese, & Shallot Vinaigrette; Crab Cakes on Baby Greens with Caper Remoulade; Tequila Shrimp Street Tacos with Cabbage & Lime; Fresh Mushroom Slow Cooked Risotto, and Flame Grilled Skirt Steak with Chimichurri Sauce. Dessert is Strawberry-Rhubarb Crumble with Homemade Vanilla Ice Cream.

**LUNCH & LEARN**                      **Jan D'Atri**                      Fri Sept 27 12:00 Noon – 1:00 PM 50.00

Here is a priceless lesson of Italian specialties you can learn to make for yourself. As this step by step DEMONSTRATION unfolds, it teaches classic Italian dishes. These are recipes you could use for many special meals. Our menu is made from scratch creamy and Cheesy Polenta, and Braised Homemade D'Atri Italian Sausage. Dessert will be Rich and elegant Panna Cotta with Jan's Biscotti .

**GOURMET COUPLES**                      **Linda Martin**                      Fri Sept 27 6:30 – 9:30 PM 195.00 per couple

Invite your partner to join you for a lesson teaching a three course gourmet menu prepared by the group of couples in this class. Each team chooses the part of the meal they want to prepare. Cooking is the first fun part, then when the meal comes together, the courses are served with a sampling of wine. Come for a fun, delicious experience to enjoy Vegetable Pot Sticker Amuse with Garlic-Soy Sauce, and Grilled Tomato, Onion, & Fresh Avocado Salad with Pesto Dressing, served with Chardonnay. The entrée is Char Grilled New York Steak with Chipotle-Red Wine Sauce; Flash Cooked Fresh Spinach Béchamel; Oven Crisped Potatoes with Lemon & Sea Salt, and Julienned Roasted Fresh Vegetables with Garlic & Fresh Herbs. Dessert will be Chocolate-Rum Brownies with Homemade Caramel Swirl Ice Cream.

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**SAUSAGE MAKING**                      **Jan D'Atri**                      Sat Sept 28 9:30 AM – 12:30 PM      95.00

Sausage made from scratch is like no other. Come for a lesson with an expert and learn the processes of making each sausage, using family recipes. You'll learn step by step how to make an amazing variety of sausages. Sign up and learn Italian Sausage with Peppers & Onions on Homemade Buns; breakfast-for-dinner Breakfast Sausage with Waffle bites & Maple Syrup; homemade Chorizo with Spanish Rice; Chicken & Apple Sausage appetizers with Maple Glaze, and Baklava "Sausage Rolls."

**ASIAN COCKTAIL PARTY!**      **Lisa Brisch**                      Sat Sept 28 2:00 – 5:00 PM                      95.00

This class teaches how to assemble amazing Asian flavors into bite size finger foods! What could be better when you want to treat friends to something special? Come for a fun afternoon of cooking and eating to learn Lemongrass-Ginger Pork Sliders; Shrimp Toasts; Thai-Style Fried Chicken; Curried Rice Noodles in Lettuce Wraps; Chinese Beef Curry Puffs; Scallion Pancakes, and Matcha Shortbread Cookies.

**SOUFFLES, CREPES & FLAMBÉS**      **Jan D'Atri**                      Mon Sept 30 2:00 – 5:00 PM                      95.00

We're getting more and more brave when we take on these culinary challenges! Each of these specialties seem difficult, but we'll show how doable they are in this lesson focused on timing, recipes and techniques! Come for an inspiring culinary experience to learn Famous Japanese Souffle Pancakes with Homemade Maple Syrup; Ultimate Cheesy Souffle; Savory Mushroom, Leek and Cheese Crepes; Classic Crepes Suzette; Coq Au Vin (Classic French dish of chicken slowly braised in wine); Cherries Jubilee with Homemade French Vanilla Ice Cream, and Rich & Decadent Chocolate Souffle with Crème Anglaise.

